ME1113TST1
ME1113TW1

Microwave Oven

Owner's instructions & Cooking guide

imagine the possibilities

Thank you for purchasing this Samsung product.

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

Planet First **100 % Recycled Paper**

This manual is made with 100 % recycled paper.

SAMSUNG

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safety information

USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contains valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

LEGEND FOR SYMBOLS AND ICONS

WARNING — Hazards or unsafe practices that may result in **severe personal injury or death**.

CAUTION — Hazards or unsafe practices that may result in **minor personal injury or property damage**.

Warning; Fire hazard	Warning; Hot surface
Warning; Electricity	Warning; Explosive material
Do NOT attempt.	Do NOT touch.
Do NOT disassemble.	Follow directions explicitly.
Unplug the power plug from the wall socket.	Make sure the machine is grounded to prevent electric shock.
Call the service center for help.	Note
Important	

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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Make sure that these safety precautions are obeyed at all times.

Before using the oven, confirm that the following instructions are followed.

⚠ WARNING (Microwave function only)
WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
This appliance is intended to be used in household only.

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
WARNING: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
Only use utensils that are suitable for use in microwave ovens.
When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

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★	The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
⇄	If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
★	**WARNING:** Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
★	**WARNING:** The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
⃠	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
★	The oven should be cleaned regularly and any food deposits removed.

☛	Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
⃠	The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.
★	This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
★	Children should be supervised to ensure that they do not play with the appliance.
✆	If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
⃠	**WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode;

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	The appliance should not be cleaned with a water jet.
	This oven should be positioned proper direction and height permitting easy access to cavity and control area.
	Before using the your oven first time, oven should be operated with the water during 10 minute and then used.
	If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.
	The microwave oven has to be positioned so that plug is accessible.
	The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.

⚠ WARNING (Oven function only) - Optional	
	WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

	During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
	WARNING: Accessible parts may become hot during use. Young children should be kept away.
	A steam cleaner is not to be used.
	WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
	WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
	The temperature of accessible surfaces may be high when the appliance is operating.
	The door or the outer surface may get hot when the appliance is operating.
	Keep the appliance and its cord out of reach of children less than 8 years.

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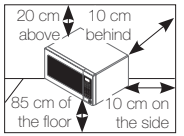
★	This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
⃠	Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
⃠	Appliances are not intended to be operated by means of an external timer or separate remote-control system.

INSTALLING YOUR MICROWAVE OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safety bear the weight of the oven.



1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.

2. Remove all packing materials inside the oven.

3. Install the roller ring and turntable. Check that the turntable rotates freely. (Turntable type model only)

4. This microwave oven has to be positioned so that plug is accessible.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
  For your personal safety, plug the cable into a proper AC earthed socket.

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- Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings (Turntable type model only)

- **ALWAYS** ensure that the door seals are clean and the door closes properly.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces of oven with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice in the oven and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

- **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:
  - Accumulate
  - Prevent the door from closing correctly
- **Clean** the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

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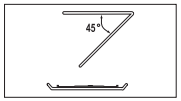
When cleaning the upper part inside the cavity, it will be convenient to turn heater downward by 45 ° and clean it. (Swing heater model only)



STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced.
The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should perform repair.

- **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
  - Unplug it from the wall socket
  - Contact the nearest after-sales service centre
- If you wish to store your oven away temporarily, choose a dry, dustfree place. **Reason :** Dust and damp may adversely affect the working parts in the oven.
- This microwave oven is not intended for commercial use.
- The Light bulb should not be replaced in person for safety reasons. Please contact nearest authorised Samsung customer care centre to arrange for a qualified engineer to replace the bulb.

⚠ WARNING					
	Only qualified staff should be allowed to modify or repair the appliance.	✓	✓	✓	✓
	Do not heat liquids and other food in sealed containers for microwave function.	✓	✓	✓	✓
	For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓
	Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.	✓	✓	✓	✓
	This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓
	Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	✓	✓	✓	✓

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	Do not pull or excessively bend or place heavy objecton the power cord.	✓	✓	✓	✓
	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
	Do not touch the power plug with wet hands.	✓	✓	✓	✓
	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
	Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	✓	✓	✓	✓
	Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
	Do not place the oven over a fragile object such as a sink or glass object.	✓	✓		
	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓
	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	
	Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	✓	✓	✓	✓

	Do not pour or directly spray water onto the oven.	✓	✓		
	Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
	Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
	Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	✓		✓	✓
	Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.	✓	✓	✓	✓
	WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions: • Immerse the scalded area in cold water for at least 10 minutes. • Cover with a clean, dry dressing. • Do not apply any creams, oils or lotions.	✓	✓	✓	✓
	Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.				✓
	Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.	✓			✓

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CAUTION					
★	Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags. Reason: Electric arcing or sparking may occur and may damage the oven.	✓		✓	✓
⃠	Do not use your microwave oven to dry papers or clothes.	✓		✓	✓
★	Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
⃠	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		
⃠	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.			✓	✓
⃠	Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	✓		✓	
⃠	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			✓	
★	Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			✓	
★	Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.			✓	
⃠	Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.	✓			✓
★	Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)	✓		✓	
★	Take care when connecting other electrical appliances to sockets near the oven.	✓	✓	✓	

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.(MICROWAVE FUNCTION ONLY)

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

(1) door (bent)

(2) door hinges (broken or loose)

(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

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Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

(a) A Dented, Scratched, or Broken Door, Handle, Out-Panel, or Control Panel.

(b) A Broken or missing Tray, Guide Roller, Coupler, or Wire Rack.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

quick look-up guide

If you want to cook some food.

+30s	**1.** Place the food in the oven. Press the **+30s** button.
START	**2.** Press the **START** button. **Result:** When cooking has finished, the oven will display "End" and beep 4 times. The current time is displayed again. The oven will then beep one time per minute.

If you want to add an extra 30 seconds.

+30s	Press the **+30s** button one or more times for each extra 30 seconds that you wish to add.

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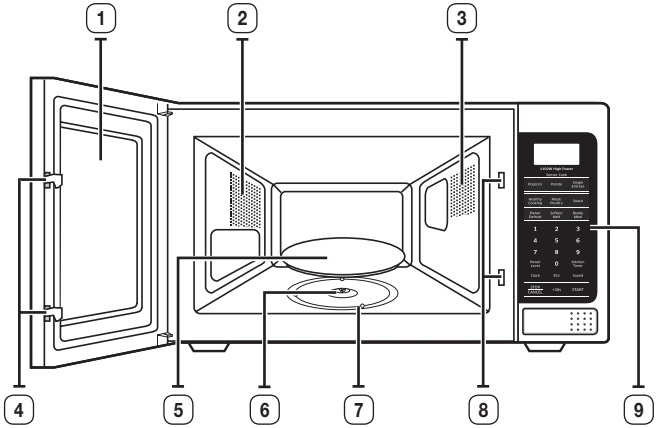
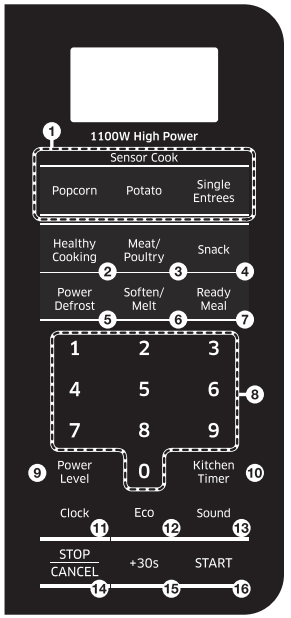
OVEN



1. DOOR
2. VENTILATION HOLES
3. LIGHT
4. DOOR LATCHES
5. TURNTABLE
6. COUPLER
7. ROLLER RING
8. SAFETY INTERLOCK HOLES
9. CONTROL PANEL

CONTROL PANEL



1. SENSOR COOK BUTTONS
2. HEALTHY COOKING BUTTON
3. MEAT/POULTRY BUTTON
4. SNACK BUTTON
5. POWER DEFROST BUTTON
6. SOFTEN/MELT BUTTON
7. READY MEAL BUTTON
8. NUMBER BUTTONS
9. POWER LEVEL BUTTON
10. KITCHEN TIMER BUTTON
11. CLOCK BUTTON
12. ECO BUTTON
13. SOUND BUTTON
14. STOP/CANCEL BUTTON
15. +30s BUTTON
16. START BUTTON

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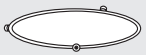
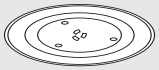
ACCESSORIES

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

	**1. Roller ring**, to be placed in the centre of the oven. **Purpose:** The roller ring supports the turntable.
	**2. Turntable**, to be placed on the roller ring with the centre fitting on to the coupler. **Purpose:** The turntable serves as the main cooking surface; it can be easily removed for cleaning.
	3. Pure steam cooker, see page 23 to 24. **Purpose:** The plastic steam cooker when using pure steam function.

DO NOT operate the microwave oven without the roller ring and turntable.

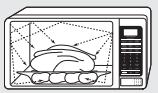
HOW A MICROWAVE OVEN WORKS

Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking principle.



1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (refrigerated or not)

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre.
- The same temperature throughout the food.

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CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times.
Open the oven door by pushing the push button on the bottom side of the control panel. Place a glass of water on the turntable. Then, close the door.

1 2 3 4 5 6 7 8 9 0	**1.** Press the **Number** buttons to enter operating time. (4 to 5 minutes)
START	**2.** Press the **START** button. **Result:** The oven light comes on and the turntable starts rotating. 1) Cooking starts and when it has finished the oven beeps 4 times. 2) The end reminder signal will beep 1 times (once every minute). 3) The current time is displayed again.

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum is used, the water takes longer to boil.

SETTING THE TIME

Your microwave oven has an inbuilt clock. When power is supplied, “12:00” is automatically displayed on the display.
Please set the current time.

- When you first install your microwave oven
- After a power failure

Do not forget to reset the clock when you switch to and from summer and winter time.

Clock	**1.** Press the **Clock** button.
5 0 0	**2.** Use the **Number** buttons to enter the current time. You must press at least three numbers to set the clock. If the current time is 5:00 enter **5**, **0**, **0**.
START	**3.** Press the **START** button.

If there is a power interruption, you will need to reset the clock. You can check the current time while cooking is in progress by pressing the **Clock** button.

You can change 24 or 12 hour notation.

Clock 1 2 3 4 5 6 7 8 9 0	**1.** Press the **Clock** button and **Number 0** button for 1~3 seconds.
1 2 3 4 5 6 7 8 9 0	**2.** Press the **Number 1** or **2** button. 1 : 12-hour notation and the display shows “12Hr” 2 : 24-hour notation and the display shows “24Hr”
START	**3.** Press the **START** button. The display returns to the time of day.

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SETTING COOKING TIMES & POWER LEVELS

Power Level	Your microwave allows you to set up to two different stages of cooking, each with its own time length and power level. The **Power Level** button lets you control the heating intensity from Warm (1) to High (10).

ONE-STAGE COOKING

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set to High. If you want to set the power to any other level, you must set it using the **Power Level** button.

Some recipes require different stages of cooking at different temperatures. You can set multiple stages of cooking with your microwave.

2 0 0 0	**1.** Use the **Number** buttons to set a cooking time. You can set a time from one second to 99 minutes, 99 seconds. To set a time over one minute, enter the seconds too. **For example**, **to set 20 minutes**, **enter 2**, **0**, **0**, **0**.
Power Level 1 2 3 4 5 6 7 8 9 0	**2.** If you want to set the power level to something other than High, press the **Power Level** button, then use the **Number** buttons to enter a power level.
START / STOP CANCEL	**3.** Press the **START** button to begin cooking. If you want to change the power level, press **STOP/CANCEL** before you press **START**, and re-enter all of the instructions.

Power Levels

0 = PL:0	0 % (No power)	6 = PL:60	60 % (Simmer)
1 = PL:10	10 % (Warm)	7 = PL:70	70 % (Medium high)
2 = PL:20	20 % (Low)	8 = PL:80	80 % (Reheat)
3 = PL:30	30 % (Defrost)	9 = PL:90	90 % (Sauté)
4 = PL:40	40 % (Medium low)	10 = PL:Hi	100 % (High)
5 = PL:50	50 % (Medium)		

MULTI-STAGE COOKING

1 2 3 4 5 6 7 8 9 0	**1.** If you want to set the Multi-Stage, Use the **Number** buttons to set a second cooking time after follow steps 1 and 2 in the “One-Stage Cooking” section on this page.
Power Level 1 2 3 4 5 6 7 8 9 0	**2.** Press the **Power Level** button, then use the **Number** buttons to set the power level of the second stage of cooking.
START	**3.** Press **START** button to begin cooking.

When entering more than one cooking stage, the **Power Level** button must be pressed before the second cooking stage can be entered.

You can check the Power Level while cooking is in progress by pressing the **Power Level** button.

USING THE +30S BUTTON

You can increase the cooking time by pressing the **+30s** button once for each 30 seconds to be added.

+30s	**1.** Press the **+30s** button once for each 30 seconds to be added.
START	**2.** Press the **START** button.

Add 30 seconds to a program in progress by pressing the **+30s** button for each 30 seconds you want to add.

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STOPPING THE COOKING

You can stop cooking at any time so that you can:

- Check the food
- Turn the food over or stir it
- Leave it to stand

To stop the cooking...	Then...
Temporarily	Temporarily : Open the door or press the **STOP/ CANCEL** button once. **Result:** Cooking stops. To resume cooking, close the door again and press the **START** button.
Completely	Completely : Press the **STOP/CANCEL** button once. **Result:** Cooking stops. If you wish to cancel the cooking settings, press the **STOP/CANCEL** button again.

SETTING THE ENERGY SAVE MODE

The oven has an energy save mode.

Eco	• Press the **Eco** button. **Result:** Display off. • To remove energy save mode, open the door or press the **Eco** button and then display shows current time. The oven is ready for use.

Auto energy saving function
If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes.
Oven Lamp will be turned off after 5 minutes with door open condition.

USING THE SENSOR COOK FEATURES

A sensor in the microwave oven detects moisture released from food as it heats, and adjusts the cooking time accordingly.
Make sure microwave oven has been plugged in for at least 3 minutes.

Use microwave-safe dish with loose-fitting lid, or cover microwave-safe dish with plastic wrap.

Open the door. Place the food in the centre of the turntable. Close the door.

Sensor Cook Popcorn Potato Single Entrees	**1.** Press the **Sensor Cook** buttons corresponding to the food you are cooking.
START	**2.** Press the **START** button (Potato, for example). The display shows "[ ]" and your microwave oven will begin cooking.

If you want to check the current time while cooking is in progress, press the **Clock** button.

Food	Serving size	Instructions
Popcorn	85-100 g 1 package	Use only one microwave popcorn bag at a time. Be careful when removing the heated bag from the oven and opening it. Let the oven cool for at least 5 minutes before using it again.
Potato	1-6 ea	Pierce each potato several times with a fork. Place on the turntable in a spoke-like fashion. After cooking, let the potatoes stand for 3-5 minutes. Let the oven cool for at least 5 minutes before using it again.
Single Entrees	220-440 g	Remove food from outer wrapping and follow box instructions for covering and standing. Let oven cool for at least 5 minutes before using again.

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USING THE HEALTHY COOKING FEATURES

The **Healthy Cooking** features has 9 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

Healthy Cooking	**1.** Select the type of food that you are cooking by pressing the **Healthy Cooking** button one or more times. (Refer to the Healthy Cooking table.)
START	**2.** Press the **START** button. **Result:** Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 times (once every minute). 3) The current time is displayed again.

Use oven gloves when taking out food.

Code/Food	Serving size	Instructions
1 Broccoli Florets	250 g	Rinse and clean fresh broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
2 Carrots	250 g	Rinse and clean carrots and prepare even slices. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
3 Green Beans	250 g	Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (1 tablespoon) water when cooking 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
4 Peeled Potatoes	250 g	Wash and peel the potatoes and cut into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tablespoons) water. Put bowl in the centre of turntable. Cook covered. Stand for 2-3 minutes.
5 Brown Rice	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 5-10 minutes.
6 Wholemeal Macaroni	250 g	Use a large glass ovenware dish with lid. Add 1 L hot boiling water, a pinch of salt and stir well. Cook uncovered. Stir before standing time and drain thoroughly afterwards. Stand for 1-3 minutes.
7 Fresh Fish Fillets	300 g	Rinse fish and put on a ceramic plate, add 1 tablespoon lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
8 Fresh Salmon Fillets	300 g	Rinse fish and put on a ceramic plate, add 1 tablespoon lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
9 Fresh Prawns	250 g	Rinse prawns on a ceramic plate, add 1 tablespoon lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.

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USING THE MEAT/POULTRY FEATURES

The **Meat/Poultry** features has 5 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

Open the door. Place the food in the centre of the turntable. Close the door.

Meat/ Poultry	**1.** Select the type of food that you are cooking by pressing the **Meat/Poultry** button one or more times. (Refer to the Meat/ Poultry table.)
1 2 3 4 5 6 7 8 9 0	**2.** Press the **Number 1** or **2**, **3** button to select the serving size you want. (Refer to the Meat/Poultry Table.)
START	**3.** Press the **START** button. **Result:** Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 times (once every minute). 3) The current time is displayed again.

The following table presents the **Meat/Poultry** auto reheat programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.

Code/Food	Serving size	Instructions
1 Chicken Breasts	1 Serving (300 g)	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
2 Turkey Breasts	1 Serving (300 g)	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
3 Meatball	1 Serving	**Ingredients for meatball.** 450 g ground beef, ¼ cup chopped onion, 1 egg beaten, 1 teaspoon salt, ¼ teaspoon pepper and 2 tablespoons water. Combine all ingredients and mix well. Shape into 20 meat balls (each Ø25 mm). Place meat balls in utensil. Cover with microwave cling wrap turning back one corner of the wrap by about 50 mm to vent. Cook. After cooking, stand meat balls for 5 minutes. Serve.
4 Ham Omelet	1 Serving	**Ingredients for omelet.** 3 med. sized eggs, 1 tomato, 30 g chopped ham, 2 tablespoons milk, herbs & Spices. Beat eggs, add ham, 2 tablespoons milk, herbs and spices. Cut tomato for cubes add to mix plus 50 g grated cheese. After oven beeps, stir well and press start to continue. After cooking stand for 2 min. Serve.
5 Bacon	1 Serving (100-125 g) 2 Servings (200-225 g) 3 Servings (300-325 g)	Select fresh bacon rashers from your butcher, deli or supermarket. Place on the absorbent paper towel on microwave safe plate or Pyrex dish and cover with another piece of paper towel and cook. Serve.

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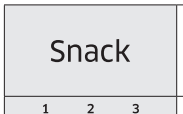
USING THE SNACK FEATURES

The **Snack** features has 9 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

Open the door. Place the food in the centre of the turntable. Close the door.

	**1.** Select the type of food that you are cooking by pressing the **Snack** button one or more times. (Refer to the Snack table.)
	2. Press the **Number 1** or **2**, **3**, **4** button to select the serving size you want. (Refer to the Snack table.)
	3. Press the **START** button. **Result:** Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 times (once every minute). 3) The current time is displayed again.

The following table presents the **Snack** auto reheat programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.

Code/Food	Serving size	Instructions
1 Casserole	1 Serving (220 g) 2 Servings (440 g) 3 Servings (660 g) 4 Servings (880 g)	Place refrigerated casserole in glass bowl. Cover the plate with a lid or vented plastic wrap. After cooking, stir the food once before serving. Stand for 1-2 minutes.
2 Frozen Chicken Wings	1 Serving (150-200 g) 2 Servings (200-250 g)	Place a paper towel on a plate and arrange the wings in a spoke-like fashion on the paper towel. Do not cover. Stand for 1-2 minutes.
3 Frozen Chicken Nuggets	1 Serving (100-150 g) 2 Servings (150-200 g)	Place a paper towel on a plate and arrange the nuggets in a spoke-like fashion on the paper towel. Do not cover. Stand for 1-2 minutes.
4 French Fries	1 Serving (100-150 g) 2 Servings (150-200 g)	Place two paper towels on a microwave-safe plate and arrange the French fries on the towels without letting them overlap. Blot the fries with additional paper towels after removing from the oven. Stand for 1-2 minutes.
5 Cheese Sticks	1 Serving (5-6 pcs) 2 Servings (7-10 pcs)	Place the cheese sticks on a plate in a spoke-like fashion. Do not cover. Stand for 1-2 minutes.
6 Nacho	1 Serving	Place the nachos on a plate without letting them overlap. Sprinkle cheese evenly over them. **Contents:** 2 cups tortilla chips ⅓ cup grated cheese
7 Quiche	1 Serving (600 g)	This program is suitable for refrigerated quiche. Remove a package and put on the dish. Place on turntable in oven. After cooking, stand for 1-2 minutes.
8 Porridge	1 Serving (35 g) 2 Servings (70 g)	Place dry porridge oats and water or milk in a microwave safe bowl. Add 150 ml water or milk for 35 g and 300 ml water or milk for 70 g. Cook uncovered. After oven beeps, stir the oats well and press start to continue. After cooking, stir well and top with brown sugar or honey.
9 Potato Wedges	1 Serving (300-350 g) 2 Servings (400-450 g)	Wash normal sized potatoes and cut them into wedges. Brush with olive oil and spices. Place them with the cut side on the microwave safe plate. Stand for 1-2 minutes.

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USING THE POWER DEFROST FEATURES

The **Power Defrost** features enable you to defrost meat, poultry, fish, bread and cake. The defrost time and power level are set automatically. You simply select the programme and the weight.

Use only containers that are microwave-safe.

Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.

Power Defrost	**1.** Select the type of food that you are cooking by pressing the **Power Defrost** button one or more times. (Refer to the Power Defrost table.)
1 2 3 4 5 6 7 8 9 0	**2.** Select the weight by pressing the **Number** buttons as required. (Refer to the Power Defrost table.) Meat, Poultry and Fish : 0.1 kg~1.5 kg (Can be selected each 0.1 kg, Step 15) Bread/Cake : Can be selected 0.1 kg~1.0 kg (Can be selected each 0.1 kg, Step 10)
START	**3.** Press the **START** button. **Result:** • Defrosting begins. • The oven beeps through defrosting to remind you to turn the food over.

The following table presents the various **Power Defrost** programmes, quantities and appropriate instructions.
Remove all kind of package material before defrosting. Place meat, poultry, fish and bread/cake on a flat glass dish or ceramic plate.

Code/Food	Serving size	Instructions
1 Meat	0.1-1.5 kg	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Stand for 20-60 minutes.
2 Poultry	0.1-1.5 kg	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20-60 minutes.
3 Fish	0.1-1.5 kg	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. Stand for 20-50 minutes.
4 Bread/Cake	0.1-1.0 kg	Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping. Stand for 5-20 minutes.

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USING THE SOFTEN/MELT FEATURES

The **Soften/Melt** features has 4 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

First, place the food in the centre of the turntable and close the door.

Soften/ Melt	**1.** Select the type of food that you are cooking by pressing the **Soften/Melt** button one or more times. (Refer to the Soften/ Melt table.)
1 2 3 4 5 6 7 8 9 0	**2.** Press the **Number 1** or **2** button to select the serving size you want. (Refer to the Soften/Melt Table.)
START	**3.** Press the **START** button. **Result:** Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 times (once every minute). 3) The current time is displayed again.

Use only recipients that are microwave-safe.

The following table presents the **Soften/Melt** programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.

Code/Food	Serving size	Instructions
1 Melt Butter	1 Serving (50 g) 2 Servings (100 g)	Cut butter into 3 or 4 pieces and Put them on small glass bowl. Melt uncovered. Stir after cooking. Stand for 1-2 minutes.
2 Melt Dark Chocolate	1 Serving (50 g) 2 Servings (100 g)	Grate dark chocolate and put in small glass bowl. Melt uncovered. Stir after melting. Stand for 1-2 minutes.
3 Melt Sugar	1 Serving (25 g) 2 Servings (50 g)	Put sugar on small glass bowl. Add 10 ml water for 25 g and add 20 ml water for 50 g. Melt uncovered. Take out carefully, use oven gloves! Use spoon or fork and pour caramel decorations on baking paper. Let stand for 10 minutes until dry and remove from paper.
4 Soften Butter	1 Serving (50 g) 2 Servings (100 g)	Cut butter into 3 or 4 pieces and Put them in small glass bowl. Soften uncovered. Stand for 1-2 minutes.

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USING THE READY MEAL FEATURES

The **Ready Meal** features has 4 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

First, place the food in the centre of the turntable and close the door.

Ready Meal	**1.** Select the type of food that you are cooking by pressing the **Ready Meal** button one or more times. (Refer to the Ready Meals table.)
START	**2.** Press the **START** button. **Result:** Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 times (once every minute). 3) The current time is displayed again.

The following table presents the **Ready Meal** auto reheat programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.

Code/Food	Serving size	Instructions
1 Chilled Ready Meal	300-350 g	Put meal on a ceramic plate and cover with microwave cling film or follow the package instructions for covering and letting stand. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
2 Chilled Ready Meal	400-450 g	
3 Frozen Ready Meal	300-350 g	
4 Frozen Ready Meal	400-450 g	

USING THE KITCHEN TIMER FEATURES

You can use timer function with **Kitchen Timer** button.

Kitchen Timer	**1.** Press the **Kitchen Timer** button.
1 2 3 4 5 6 7 8 9 0	**2.** Set the Kitchen time by pressing the **Number** buttons.
START	**3.** Press the **START** button to begin Kitchen Timer Function. **Result:** The display counts down and beeps when the time has elapsed.

The Microwave does not turn on when the kitchen timer is used.

USING THE CHILD LOCK FEATURES

Your microwave oven is fitted with a special child lock programme, which enables the oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.

STOP CANCEL	**1.** Press the **STOP/CANCEL** button for 3 seconds. **Result:** • The oven is locked (no functions can be selected). • The display shows “Loc” after you press any button.
STOP CANCEL	**2.** To unlock the oven, press the **STOP/CANCEL** button again for 3 seconds. **Result:** The oven can be used normally.

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SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

Sound	**1.** Press the **Sound** button.
1 2 3 4 5 6 7 8 9 0	**2.** Press the **Number 1** or **2** button. 1 : Volume On and The display shows “ON”. 2 : Volume Off and The display shows “OFF”.
START	**3.** Press the **START** button. The display returns to the time of day. **Result:** • When Beep on : The oven operates with the beeper on. • When Beep off : The oven does not beep each time you press a button.

USING THE DEMONSTRATION MODE

You can use the Demonstration Mode to see how your microwave oven operates without the oven heating.

Power Level 1 2 3 4 5 6 7 8 9 0	**1.** Press the **Power Level** button and **Number 2** button for 1~3 seconds. Press button : 1 : Demonstration “ON”. 2 : Demonstration “OFF”.
START	**2.** Press the **START** button. The display returns to the time of day.
Power Level 1 2 3 4 5 6 7 8 9 0	**3.** To turn demo mode off, press the **Power Level** button and **Number 2** button again for 1~3 seconds. Press button 2 : Demonstration “OFF”
START	**4.** Press the **START** button. The display returns to the time of day.

PURE STEAM COOKING GUIDE

The Pure Steamer is based on the principle of steam cooking, and is designed for fast, healthy cooking in your Samsung Microwave oven.
This accessory is ideal for cooking rice, pasta, vegetables, etc. in record time, while preserving their nutritional values.
The Microwave Pure steamer set is made up of 3 items:

Bowl Insert tray Lid

All parts withstand temperatures from -20 °C to 140 °C.
Suitable for freezer storage. Can also be used separately or together.

CONDITIONS of USE:

- Do not use:
  - to cook foods with a high sugar or fat content,
  - with the grill or rotating heat function or on a hob.
- Wash all parts well in soapy water before first use.
- To find out cooking times, please refer to the instructions in the table on next page.

MAINTENANCE:

- Your steamer can be washed in a dishwasher.
- When washing by hand, use hot water and washing-up liquid. Do not use abrasive pads.
- Some foods (such as tomato) may discolour the plastic. This is normal and not a manufacturing fault.

DEFROSTING:

Place the frozen food in the steam bowl without the lid. The liquid will remain in the bottom of the pot and will not harm the food.

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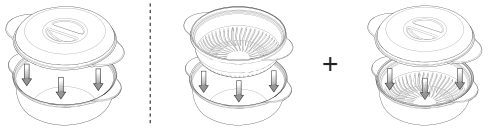
COOKING:

Food	Serving size	Power Levels	Cooking Time (min.)	Handling
Artichokes	300 g (1-2 pcs)	90 %	5-6	Bowl with Insert tray + Lid
	Instructions Rinse and clean artichokes. Put insert tray into bowl. Set artichokes on tray. Add 1 tbsp lemon juice. Cover with lid. Stand for 1-2 minutes.			
Fresh Vegetables	300 g	90 %	4-5	Bowl with Insert tray + Lid
	Instructions Weigh the vegetables (e.g. broccoli, cauliflower, carrots, pepper) after washing, cleaning and cutting into similar size. Put tray into bowl. Distribute vegetables on insert tray. Add 2 tbsp water. Cover with lid. Stand for 1-2 minutes.			
Frozen Vegetables	300 g	60 %	8-9	Bowl with Insert tray + Lid
	Instructions Put the frozen vegetables into the steam bowl. Put insert tray into bowl. Add 1 tbsp water. Cover with lid. Stir well after cooking and standing. Stand for 2-3 minutes.			
Rice	250 g	90 %	15-18	Bowl + Lid
	Instructions Put rice into the steam bowl. Add 500 ml cold water. Cover with lid. After cooking let stand white rice 5 minutes, brown rice 10 minutes. Stand for 5-10 minutes.			
Jacket Potatoes	500 g	90 %	7-8	Bowl + Lid
	Instructions Weigh and rinse the potatoes and put them into steam bowl. Add 3 tbsp water. Cover with lid. Stand for 2-3 minutes.			
Stew (Chilled)	400 g	60 %	5½-6½	Bowl + Lid
	Instructions Put stew into the steam bowl. Cover with lid. Stir well before standing. Stand for 1-2 minutes.			
Soup (Chilled)	400 g	90 %	3-4	Bowl + Lid
	Instructions Pour into steam bowl. Cover with lid. Stir well before standing. Stand for 1-2 minutes.			
Frozen Soup	400 g	90 %	8-10	Bowl + Lid
	Instructions Put frozen soup into steam bowl. Cover with lid. Stir well before standing. Stand for 2-3 minutes.			
Frozen Yeast Dumpling with Jam Filling	150 g	60 %	1½-2½	Bowl + Lid
	Instructions Moist the top of filled dumplings with cold water. Put 1-2 frozen dumplings side by side into the steam bowl. Cover with lid. Stand for 2-3 minutes.			
Fruit Compote	250 g	90 %	3-4	Bowl + Lid
	Instructions Weigh the fresh fruits (e.g. apples, pears, plums, apricots, mangoes or pineapple) after peeling, washing and cutting into similar sizes or cubes. Put into steam bowl. Add 1-2 tbsp water and 1-2 tbsp sugar. Cover with lid. Stand for 2-3 minutes.			

Handling of pure steam cooker



Bowl + Lid Bowl with Insert tray + Lid

PRECAUTIONS:

- Take special care when opening the lid of your steamer, because the steam escaping may be very hot.
- Use oven gloves when handling after cooking.

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cookware guide

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.
Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-safe	Comments
Aluminum foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	✓	Do not preheat for more than 8 minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-tableware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ : **Recommended** ✓✗ : **Use caution** ✗ : **Unsafe**

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RECOMMENDED

Stirring
Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement
Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place thin or delicate parts toward the center of the turntable.

Shielding
Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning
Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large items such as roasts.

Standing
Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving.

Adding moisture
Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

General tips
- Dense foods, such as potatoes, take longer to heat than lighter foods. Foods with a delicate texture should be heated at a low power level to avoid becoming tough.
- Altitude and the type of cookware you are using can affect cooking time. When using a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.
- Foods with a non-porous skin such as potatoes or hot dogs, should be pierced to prevent bursting.
- Frying with heating oil or fat is not recommended. Fat and oil can suddenly boil over and cause severe burns.
- Some ingredients heat faster than others. For example, the jelly inside a jelly doughnut will be hotter than the dough. Keep this in mind to avoid burns.
- Home canning in the microwave oven is not recommended because all harmful bacteria may not be destroyed by the microwave heating process.
- Although microwaves do not heat the cookware, the heat from the food is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.
- Making candy in the microwave is not recommended as candy can heat to very high temperatures. Keep this in mind to avoid injury.

Auto sensor cook
The Auto Sensor allows you to cook your food automatically by detecting the amount of moistures generated from the food while cooking.
- When cooking food, many kinds of moistures are generated. The Auto Sensor determines the proper time and power level by detecting these moistures from the food, eliminating the need to set the cooking time and power level.
- When you cover a container with its lid or plastic wrap during Sensor Cooking, the Auto Sensor will detect the moistures generated after the container has been saturated with steam.
- Shortly before cooking ends, the remaining cooking time will begin its count down. This will be a good time for you to rotate or stir the food for even cooking if it is necessary.
- Before auto sensor cooking food may be seasoned with herbs, spices or browning sauces. A word of caution though, salt or sugar may cause burn spots on food so these ingredients should be added after cooking.

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Utensils & cover for sensor cooking

- To obtain good cooking results with this function, follow the directions for selecting appropriate containers and covers in the charts in this book.
- Always use microwave-safe containers and cover them with their lids or with plastic wrap. When using plastic wrap, turn back one corner to allow steam to escape at the proper rate.
- Always cover with the lid intended for the utensil being used. If the utensil does not have its own lid, use plastic wrap.
- Fill containers at least half full.
- Foods that require stirring or rotating should be stirred or turned toward the end of the Sensor Cook cycle, after the time has started to count down on the display.

Important

- It is not advisable to use the auto sensor cooking feature on a continuous cooking operation, i.e. one cooking operation immediately after another.
- Install the oven in a well ventilated location for proper cooling and airflow and to ensure the sensor will operate accurately.
- To avoid poor results, do not use the Auto sensor when the room ambient temperature is too high or too low.
- Do not use volatile detergent to clean your oven. Moisture resulting from this detergent may affect the sensor.
- Avoid placing the oven near high moisture or gas emitting appliances, since this will interfere with the proper performance of the Auto Sensor.
- Always keep the inside of the oven clean. Wipe all spills with a damp cloth.
- This oven is designed for household use only.

Guide for manual defrosting

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up. Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away. Put the frozen food on a microwave-safe plate without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible. Check the food occasionally to make sure that it does not feel warm. If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminum foil around them during defrosting. Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 30 minutes before continuing. Leave the meat, poultry and fish to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint: Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food. For defrosting of frozen food with a temperature of about -18 to -20 °C, use the following table as a guide. All frozen food should be defrosted using defrosting power level (30 %).

Food	Time (minutes per 500 g)	Standing time (min.)
Meat		
Minced Meat	7-8	5-30
Pork/Beef Steaks	9-10	5-30
	Instructions Shield the edges with aluminum foil. Place the meat in the middle of microwave-safe plate, and then place the plate on top of the turntable in the center. Turn over after half of defrosting time.	

(continued)

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Food	Time (minutes per 500 g)	Standing time (min.)
Poultry		
Chicken Pieces	8-9	10-30
Whole Chicken	9-10	10-30
	Instructions Before defrosting, if there are a lot of ice crystals on poultry surface, you'd better rinse under cold water to remove ice crystals and stand 5 to 10 min. at room temperature. Shield the thinner parts like wings and ends with aluminum foil. Place the chicken pieces first skin-side down, whole chicken first breast-side down in the middle of microwave-safe plate, and then place the plate on top of the turntable in the center. Turn over after half of defrosting time.	
Fish		
Fish Fillets	9-10	5-30
	Instructions Shield narrow ends with aluminum foil. Arrange the thinner parts under the thicker parts. Place the fish in the middle of microwave-safe plate, and then place the plate on top of the turntable in the center. Turn over after half of defrosting time.	
Bread		
Bread Rolls (each about 50 g)	2½-4½	5-20
Toast/Sandwich	5-6	5-20
	Instructions Arrange rolls in a circle or bread horizontally in the middle of microwave-safe plate, and then place the plate on top of the turntable in the center. Turn over after half of defrosting time.	

Guide for cooking meat in your microwave

- Place meat on a microwave-safe roasting rack in a microwave-safe dish.
- Start meat fat-side down. Use narrow strips of aluminium foil to shield any bone tips or thin meat areas.
- Check the temperature in places before letting the meat stand the recommended time.
- The following temperatures are removal temperatures. The temperature of the food will rise during the standing time.

Food	Cook time	Power Level
Roast Beef Boneless **Up to 1.8 kg**	10-14 min. / 0.5 kg for 50 °C - Rare 11-15 min. / 0.5 kg for 55 °C - Medium 12-17 min. / 0.5 kg for 65 °C - Well done	100 % for first 5 min, then 50 %
	Directions Place roast fat-side down on roasting rack. Cover with wax paper. Turn over when cooking time is half up. Let stand 5-10 min.	
Pork Boneless or Bone-in **Up to 1.8 kg**	14-18 min. / 0.5 kg for 70 °C Well done	100 % for first 5 min, then 50 %
	Directions Place roast fat-side down on roasting rack. Cover with vented plastic wrap. Turn over when cooking time is half up. Let stand 5-10 min.	

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Guide for cooking poultry in your microwave

- Place poultry on a microwave-safe roasting rack in a microwave-safe dish.
- Cover poultry with wax paper to prevent spattering.
- Use aluminum foil to shield bone tips, thin areas, or areas that start to overcook.
- Check the temperature in several places before letting the poultry stand the recommended time.

Food	Cook time	Power Level
Whole Chicken	10-13 min. / 0.5 kg for 80 °C	70 %
Up to 1.8 kg	**Directions** Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.	
Chicken Pieces Up to 0.9 kg	10-13 min. / 0.5 kg 80 °C dark meat 75 °C light meat	70 %
	Directions Place chicken bone-side down on dish, with the thickest portions towards the outside of the dish. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.	

Guide for cooking seafood in your microwave

- Cook fish it flakes easily with a fork.
- Place seafood on a microwave-safe roasting rack in a microwave-safe dish.
- Use aluminium foil to thin areas, or areas that start to overcook.
- Do not overcook seafood : Check it at minimum cooking time.

Food	Cook time	Power Level
Steaks	9-13 min. / 0.5 kg	70 %
Up to 0.7 kg	**Directions** Arrange steaks on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 3-5 min.	
Fillets	6-10 min. / 0.5 kg	70 %
Up to 0.7 kg	**Directions** Arrange fillets in a baking dish, turning any thin pieces under Cover with wax paper. If over ½ inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 min.	
Shrimp	6-8 min. / 0.5 kg	70 %
Up to 0.7 kg	**Directions** Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 min.	

Cooking eggs in your microwave

- Never cook eggs in the shell, and never warm hard-cooked eggs in the shell; they can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set; they become tough if overcooked.

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Guide for cooking vegetables in your microwave

- Vegetables should be washed just before cooking. Often, no extra water is needed. If dense vegetables such as potatoes, carrots and green beans are being cooked, add about ¼ cup water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over after half the cooking time.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc., should have their skin pricked in several spots before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cooking time.
- Generally, the denser the food, the longer the standing time. (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes before cooking is completed, while a dish of peas can be served immediately.

Food	Serving size	Power	Time (min.)
Boiled Yam	350 g	100 %	13-13½
	Instructions Peel and cut yam 3 cm thick and put on pyrex bowl. Add room temperature 250 ml water in bowl. Cook covered with wrap and pierce at several times. After cooking, drain water and serve. Stand for 1-2 minutes.		

Guide for cooking instant noodle in your microwave

Food	Serving size	Power	Time (min.)
Instant Noodle	1 small pack (80 g) 1 big pack (120 g)	100 %	7-7½ 9-9½
	Instructions Use a glass pyrex bowl. Put the noodle and add room temperature 350 ml water in bowl. Cook covered with wrap and pierce at several times. After cooking, drain water and mix instant noodle spices.		

troubleshooting and error code

TROUBLESHOOTING

If you have any of the problems listed below try the solutions given.

This is normal.

- Condensation inside the oven.
- Air flow around the door and outer casing.
- Light reflection around the door and outer casing.
- Steam escaping from around the door or vents.

The oven does not start when you press the START button.

- Is the door completely closed?

The food is not cooked at all.

- Have you set the timer correctly and/or pressed the **START** button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

The food is either overcooked or undercooked.

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

The light bulb is not working.

- The Light bulb should not be replaced in person for safety reasons. Please contact nearest authorised Samsung customer care centre to arrange for a qualified engineer to replace the bulb.

The oven causes interference with radios or televisions.

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal. To solve this problem, install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset. To solve this problem, disconnect the power plug and reconnect it. Reset the time.

Sparking and cracking occur inside the oven (arcing).

- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminum foil too close to the inside walls?

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Smoke and bad smell when initial operating.

- It's a temporary condition by new component heating. Smoke and smell will disappear completely after 10 minutes operation.
  To remove smell more quickly, please operate microwave oven with putting lemon formation or lemon juice in the cabinet.

If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer service centre.
Please have the following information read;

- The model and serial numbers, normally printed on the rear of the oven
- Your warranty details
- A clear description of the problem

Then contact your local dealer or SAMSUNG aftersales service.

ERROR CODE

"SE" message indicates.

- Clean the keys and check if there is water on the surface around key.
  Turn off the microwave oven and try setting again.

"E-12, E-45" message indicates.

- The "E-12", "E-45" message is displayed when PH/Easy (Humidity) Sensor is Short and Wet. This error may occur because of the high humidity in the cavity when you operate the microwave oven once again shortly after the previous operation of microwave oven for some food is finished.
  In this case, turn off the microwave oven and let cool for at least 5 minutes.

"Door" message indicates.

- The "Door" message is displayed when the user opens the door during PH/ Easy (Humidity) Sensor operation. Cancel the present mode and restart from the beginning.

For any codes not listed above, or if the suggested solution does not solve the problem, contact your local SAMSUNG customer care centre.

technical specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model	ME1113TST1, ME1113TW1
Power source	240 V ~ 50 Hz AC
Power consumption Microwave	 1550 W
Output power	100 W / 1100 W (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x H x D) Outside Oven cavity	 517 x 297 x 386 mm 357 x 255 x 357 mm
Volume	32 liter
Weight Net	 15.0 kg

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QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
U.A.E	800-SAMSUNG (800 - 726 7864)	www.samsung.com/ae/support (English) www.samsung.com/ae_ar/support (Arabic)
OMAN	800-SAMSUNG (800 - 726 7864)	
KUWAIT	183-CALL (183-2255)	
BAHRAIN	8000-GSAM (8000-4726)	
QATAR	800-CALL (800-2255)	
EGYPT	08000-726786 16580	www.samsung.com/eg/support
ALGERIA	021 36 11 00	www.samsung.com/n_africa/support
PAKISTAN	0800-Samsung (72678)	www.samsung.com/pk/support
TUNISIA	80-1000-12	www.samsung.com/n_africa/support
JORDAN	0800-22273 06 5777444	www.samsung.com/Levant/support (English)
SYRIA	18252273	
IRAN	021-8255	www.samsung.com/iran/support
MOROCCO	080 100 22 55	www.samsung.com/n_africa/support
SAUDI ARABIA	920021230	www.samsung.com/sa/support www.samsung.com/sa_en/support (English)
TURKEY	444 77 11	www.samsung.com/tr/support
NIGERIA	0800-726-7864	www.samsung.com/africa_en/support
Ghana	0800-10077 0302-200077	
Cote D'Ivoire	8000 0077	www.samsung.com/africa_fr/support
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CAMEROON	7095-0077	
KENYA	0800 545 545	www.samsung.com/support
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TANZANIA	0800 755 755	
RWANDA	9999	
BURUNDI	200	
DRC	499999	
SUDAN	1969	
SOUTH AFRICA	0860 SAMSUNG (726 7864)	
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